JT 369

Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso

Brugsanvisning
Bruksanvisning
Käyttöohje
Manual de utilização
Instrucciones para el uso

Οδηγίες χρήσης
Instrukcje użytkowania
Használati utasítás
Инструкция за използване
הוראות שימוש

Návod k použití
Návod na použitie
Instrucţiuni de utilizare
Инструкции по эксплуатации
تعليمات وكيفيّة الاستعمال

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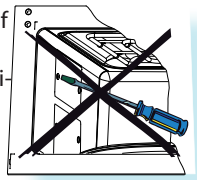
INSTALLATION

PRIOR TO CONNECTING

Check that the voltage on the rating plate corresponds to the voltage in your home.

Do not remove the microwave inlet protection plates located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.



Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.

This oven is not intended to be placed or used on a working surface lower than 850 mm above the floor.

Position the oven at a distance from other heating sources. For sufficient ventilation there must be a space of at least 20 cm above the oven. Ensure that the space underneath, above and around the oven is empty to allow for proper airflow. The microwave oven shall not be placed in a cabinet.

Ensure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

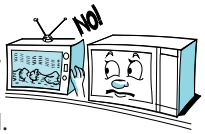
Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

When the appliance is first plugged in or after a power failure, the display is blank. If required, the oven can display a 24-hour digital Clock. When the Clock function is not programmed the display will remain blank until the cooking time or the Timer is set.

The oven can be operated only if the oven door is firmly closed.

Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.



The earthing of this appliance is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

DO NOT HEAT, OR USE FLAMMABLE MATERIALS in or near the oven. Fumes can create a fire hazard or explosion.

DO NOT USE YOUR MICROWAVE oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

IF MATERIAL INSIDE / OUTSIDE THE OVEN SHOULD IGNITE OR SMOKE IS OBSERVED, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

DO NOT OVER-COOK FOOD. Fire could result.

DO NOT LEAVE THE OVEN UNATTENDED, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.
Do not leave the oven unattended if you are using a lot of fat or oil since they can overheat and cause a fire!

DO NOT USE corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

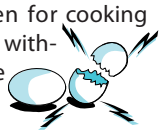
DO NOT HANG OR PLACE heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.

ONLY ALLOW CHILDREN *to use the appliance without adult supervision after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use. Children should be supervised when using other heatsources (if available) separately or in combination with microwaves due to the high temperatures generated.*
THIS APPLIANCE IS NOT INTENDED FOR *use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.*
CHILDREN SHOULD BE SUPERVISED *to ensure that they do not play with the appliance.*

DO NOT USE YOUR MICROWAVE *oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.*

THE DOOR SEALS AND THE DOOR SEAL AREAS *must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.*

EGGS
DO NOT USE YOUR MICROWAVE oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.



PRECAUTIONS

GENERAL

This appliance is designed for domestic use only!

The appliance should not be operated *without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.*

The ventilation openings *on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.*

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not store or use this appliance outdoors.

Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

Do not use the cavity for any storage purposes.

Remove wire twist-ties *from paper or plastic bags before placing bag in the oven.*

DEEP-FRYING

Do not use your microwave oven for deep-frying, because the oil temperature cannot be controlled.

Use hot pads or oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking. Accessible parts may become hot during use, young children should be kept away.

LIQUIDS

E.g. beverages or water. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

After heating baby food *or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.*

This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.
Ensure the Lid and the Teat is removed before heating!

ACCESSORIES

GENERAL

There are a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

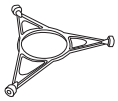
When you put food and accessories in the microwave oven, ensure that they do not come in contact with the interior of the oven.
This is especially important with accessories made of metal or metal parts.

If accessories containing metal comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

Always ensure that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel.

TURNTABLE SUPPORT

Use the turntable support under the Glass turntable. Never put any other utensils on the turntable support.



- Fit the turntable support in the oven.

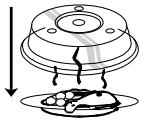
GLASS TURNTABLE

Use the Glass turntable with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

- Place the Glass turntable on the turntable support.

COVER

The Cover is used to cover food during cooking and reheating with microwaves only and helps to reduce spattering, retain food moisture as well as reducing the time needed.



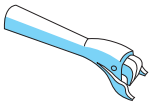
Use the cover for two level reheating.

WIRE RACK

Use the high wire rack when cooking with grill or grill combination function.
Use the low wire rack when cooking with forced air or forced air combination function.

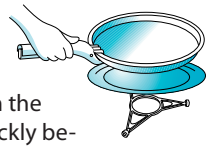
CRISP HANDLE

Use the supplied special Crisp handle to remove the hot Crisp plate from the oven.



CRISP-PLATE

Place the food directly on the Crisp-plate.
Always use the Glass turntable as support when using the Crisp-plate.



Do not place any utensils on the Crisp-plate since it will quickly become very hot and is likely to cause damage to the utensil.
The Crisp-plate may be preheated before use (max. 3 min.). Always use the Crisp function when preheating the crisp-plate.

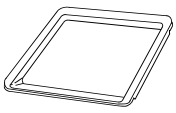
STEAMER

Use the steamer with the strainer in place for such foods as fish, vegetables and potatoes.
Use the steamer without the strainer in place for such foods as rice, pasta and white beans.

Always place the steamer on the Glass Turntable.

BAKING PLATE

Use the bakingplate when cooking in forced air only. Never use it in combination with microwaves.



START PROTECTION / CHILD LOCK

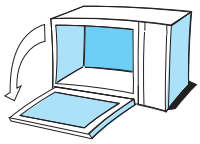
This automatic safety function is activated one minute after the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show **"door"**.

door

PAUSE OR STOP COOKING

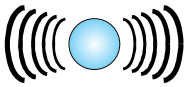
To pause cooking:
The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.



To continue cooking:
Close the door and press the Start button ONCE. The cooking is resumed from where it was paused.
Pressing the Start button TWICE will increase the time by 30 seconds.

If you don't want to continue cooking:
Remove the food, close the door and press the STOP button.

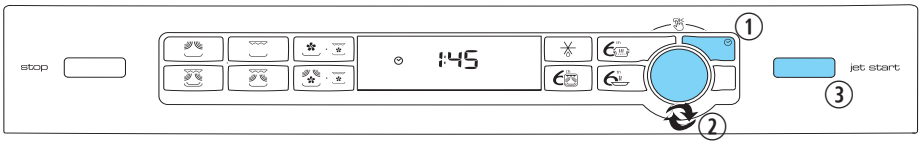
A beep will signal once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.



This feature can be switched on or off by keeping the Stop button pressed for 3 seconds until a beep is heard.
Note: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.

KITCHEN TIMER

Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.
The Kitchen Timer is completely independent of all other functions and can be used at any time regardless of whether the oven is currently cooking or not.



1. **Press the Clock button.**
2. **Turn the Adjust knob** to set the time to measure.
3. **Press the Start button.**

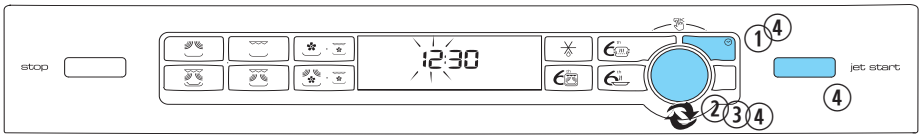
An acoustic signal will be heard when the timer has finished to count down.

One press on the Clock button displays how much is left on the Timer. It's displayed for 3 seconds and then returns to displaying the cooking time (If you are currently cooking).

To stop the Kitchen Timer when it is operating in the background of another function, you must first recall it to the foreground by pressing the Clock button and then stop it by pressing the Clock button again.

CLOCK

When the appliance is first plugged in or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.



1. **Press the Clock button** (3 seconds) until the left-hand digits (hours) flicker.
2. **Turn the Adjust knob** to set the hours and **press it** to confirm. (The right-hand digits (minutes) flicker.)
3. **Turn the Adjust knob** to set the minutes.
4. **Press the Adjust knob** or **Clock** or **Start button.**

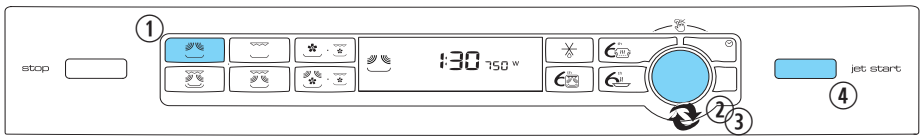
The clock is set and in operation.
If you wish to remove the Clock from the display once it has been set, simply press the Clock button again for 3 seconds until the left hand digits (hours) flicker, then press the Stop button.

To reinstate the Clock, follow the above procedure.

Note: Keep the door open while setting the Clock. This gives you 10 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.

COOK & REHEAT WITH MICROWAVES

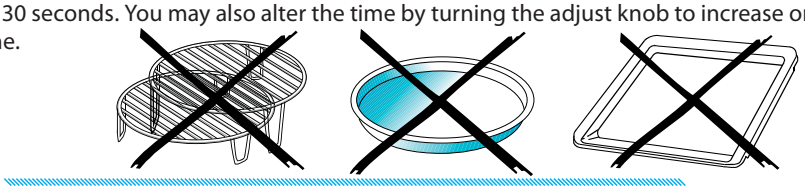
Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat.



1. **Press the Microwave button.**
2. **Turn the Adjust knob** to set the microwave power and **press it** to confirm. (The time digits will blink.)
3. **Turn the Adjust knob** to set the cooking time.
4. **Press the Start button.**

Once the cooking process has been started:
The cooking time can be adjusted by turning the adjust knob and the microwave power by pressing the adjust knob and then turning it. If the adjust knob is pressed during cooking, the microwave power digits will blink. The new microwave power setting will be valid after the adjust knob has been pressed or when 3 seconds has elapsed without movement of the adjust knob. Once the microwave power digits are lit continously the new setting is valid.

The time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time.

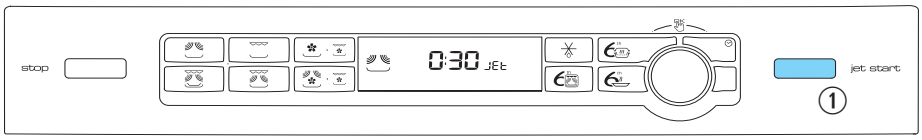


CHOOSING POWER LEVEL

MICROWAVES ONLY	
Power	Suggested use:
JET	**Reheating** of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	**Cooking** of fish, meat, vegetables etc.
650 W	**Cooking** dishes, not possible to stir.
500 W	**More** careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	**Simmering** stews, melting butter.
160 W	**Defrosting.**
90 W	**Softening** butter, cheeses and ice cream.

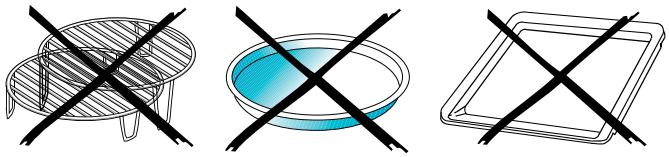
JET START

This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.



1 **Press the Start button.**

This function automatically starts with maximum microwave power level and the cooking time set to 30 seconds. *Each additional press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.



MANUAL DEFROST

Follow the procedure for "cook & reheat with microwaves" and choose power level 160 W when defrosting manually.

Check and inspect the food regularly. Experience will give you the times needed for various amounts.

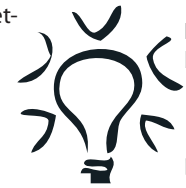
Frozen food in plastic bags, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

The shape of the package alters the defrosting time. Shallow packets defrost more quickly than a deep block.

Separate pieces as they begin to defrost. Individual slices defrost more easily.

Shield areas of food with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).

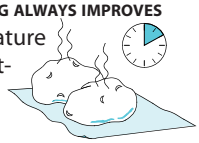
Turn large joints halfway through the defrosting process.



Boiled food, stews and meat sauces defrost better if stirred during defrosting time.

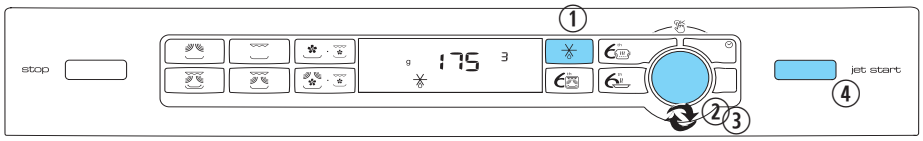
When defrosting it is better to underthaw the food slightly and allow the process to finish during standing time.

Standing time after defrosting always improves the result since the temperature will then be evenly distributed throughout the food.



JET DEFROST

Use this function for defrosting Meat, Poultry, Fish, Vegetables and Bread.
The JET Defrost function needs to know the net weight of the food and should only be used if it is between 100 g - 3 kg, see the Jet Defrost table.
Always place the food on the glass turntable.

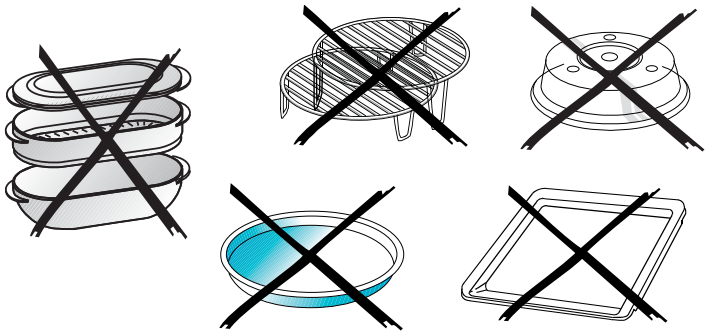


1. **Press the Jet Defrost button.**
2. **Turn the Adjust knob** to select the food class and **press it** to confirm. (The weight digits will blink.)
3. **Turn the Adjust knob** to set the weight of the food.
4. **Press the Start button.**

Midway through the defrosting process the oven stops and prompts you to *TURN FOOD*.

- Open the door.
- Turn the food.
- Close the door and restart by pressing the Start button.

Note: The oven continues automatically after 2 min. if the food hasn't been turned. The defrosting time will be longer in this case.



JET DEFROST

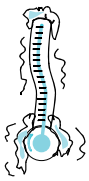
FROZEN FOODS:

If the weight is lesser or greater than recommended weight: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.

FROZEN FOODS:

If the food is warmer than deep-freeze temperature (-18°C), choose lower weight of the food.

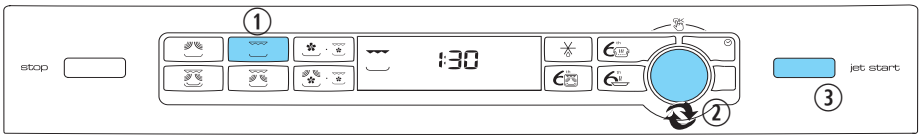
If the food is colder than deep-freeze temperature (-18°C), choose higher weight of the food.



FOOD CLASS		AMOUNT	HINTS
1	**Meat**	**100g - 2Kg**	Minced meat, cutlets, steaks or roasts.
2	**Poultry**	**100g - 3Kg**	Chicken whole, pieces or fillets.
3	**Fish**	**100g - 2Kg**	Whole, steaks or fillets.
4	**Vegetables**	**100g - 2Kg**	Mixed vegetables, peas, broccoli etc.
5	**Bread**	**100g - 2Kg**	Loaf, buns or rolls.
For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.			

GRILL

Use this function to quickly give a pleasant brown surface to the food.



1. **Press the Grill button.**
2. **Turn the Adjust knob** to set the cooking time.
3. **Press the Start button.**

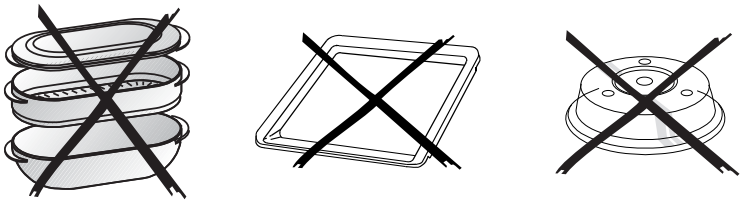
Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

For food like cheese, toast, steaks and sausages, place food on the high wire rack.

***Ensure that the utensils** used are heat resistant when you use this function.*

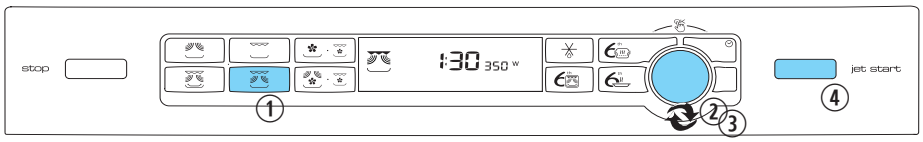
***Do not use plastic** utensils when grilling. They will melt. Items of wood or paper are not suitable either.*

***Be careful, not to touch** the ceiling beneath the grill element.*



GRILL COMBI

Use this function to cook such food as Gratins, Lasagne, Poultry and Baked potatoes.



1. **Press the Grill Combi button.**
2. **Turn the Adjust knob** to set the microwave power and **press it** to confirm. (The time digits will blink.)
3. **Turn the Adjust knob** to set the cooking time.
4. **Press the Start button.**

The Max. possible microwave power level when using the Grill is limited to a factory-preset level. **Place food** on the high wire rack or on the glass turn table when cooking with this function.

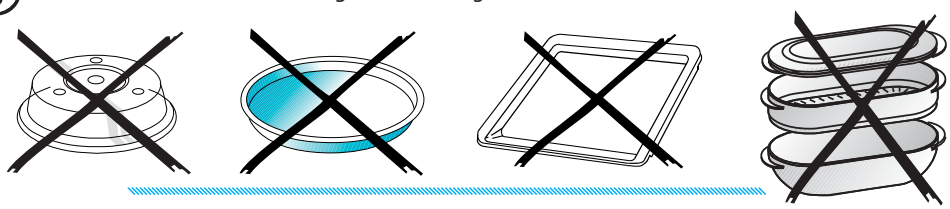
It is possible to switch off the microwaves by reducing the microwave power level to 0 W, just press the adjust knob and turn it. When 0 W is reached, the oven switches to Grill only mode.

Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature.

***Ensure that the utensils** used are microwave safe and heat resistant when you use this function.*

***Do not use plastic** utensils when grilling. They will melt. Items of wood or paper are not suitable either.*

***Be careful, not to touch** the ceiling beneath the grill element.*

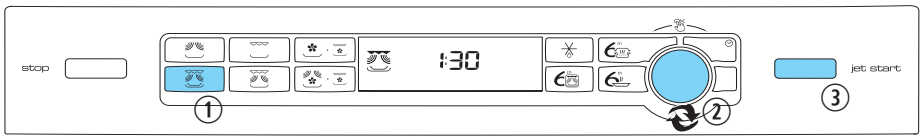


CHOOSING POWER LEVEL

GRILL COMBI	
Power	Suggested use:
650 W	**Cooking** Vegetables Gratins
350 - 500 W	**Cooking** Poultry & Lasagne
160 - 350 W	**Cooking** Fish & frozen gratins
160 W	**Cooking** Meat
90 W	**Gratinating** fruit
0 W	**Browning** only during cooking

CRISP

Use this function to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.



1. **Press the Crisp button.**
2. **Turn the Adjust knob** to set the cooking time.
3. **Press the Start button.**

It is not possible to change or switch the Power level or Grill on/off, when using the Crisp function.

The oven automatically use Microwaves and Grill in order to heat the Crisp-plate. This way the Crisp-plate will rapidly reach its working temperature and begin to brown and crisp the food.

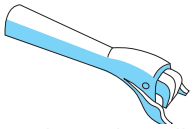
***Ensure** that the Crisp-plate is correctly placed in the middle of the Glass turntable.*

***The oven and the crisp-plate** become very hot when using this function.*

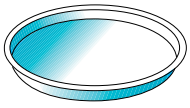
***Do not place the hot crisp-plate** on any surface susceptible to heat.*

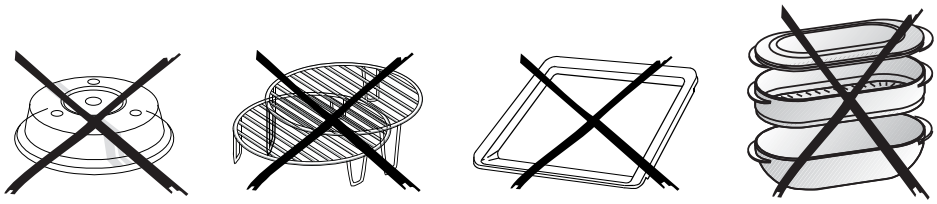
***Be careful, not to touch** the ceiling beneath the Grill element.*

Use oven mittens
*or the **special Crisp handle** supplied when removing the hot Crisp-plate.*



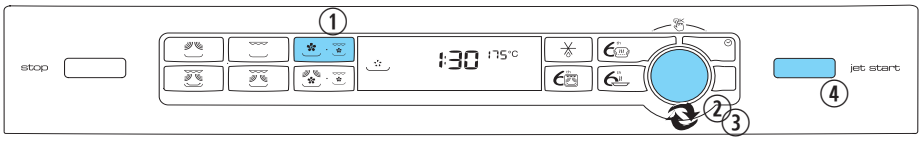
Only use the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.





FORCED AIR

USE THIS FUNCTION TO cook meringues, pastry, cakes, soufflés, poultry and roast meats.



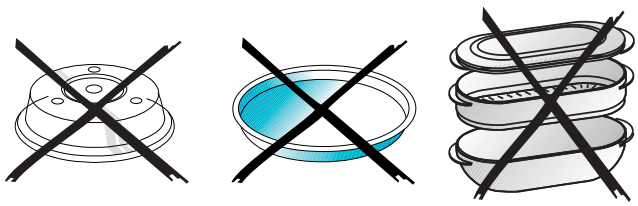
1. **PRESS THE FORCED AIR BUTTON ONCE.** (The temperature digits will blink.)
2. **TURN THE ADJUST KNOB** to set the preferred temperature and **PRESS IT** to confirm. (The time digits will blink.)
3. **TURN THE ADJUST KNOB** to set the cooking time.
4. **PRESS THE START BUTTON.**

USE THE LOW WIRE RACK to put food on to allow the air to circulate properly around the food.
USE THE BAKING PLATE when baking small items like cookies or rolls.

DURING THE COOKING PROCESS the cooking time can be adjusted by turning the adjust knob and the temperature by pressing the adjust knob and then turning it. If the adjust knob is pressed during cooking, the temperature digits will blink.The new temperature setting will be valid after the adjust knob has been pressed or when 3 seconds has elapsed without movement of the adjust knob. Once the temperature digits are lit continously the new setting is valid.

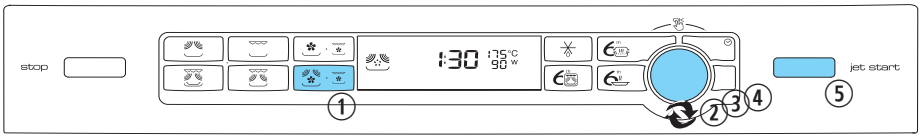
NOTE: Pressing the Forced Air button twice in the beginning, Quick heat function will be entered, then if you press the Forced Air button again, Forced Air function will be entered again, these two functions will be alternately changed by pressing the Forced Air button. Detailed description of Quick heat function is given in the Quick Heat section.

ENSURE THAT THE UTENSILS used are ovenproof when you use this function.



FORCED AIR COMBI

Use this function to cook roast meats, poultry, and jacket potatoes, frozen convenience foods, cakes, pastry, fish and puddings.



1. **Press the Forced Air Combi button once.** (The temperature digits will blink.)
2. **Turn the Adjust knob** to set the preferred temperature and **press it** to confirm. (The microwave power digits will blink.)
3. **Turn the Adjust knob** to set the microwave power and **press it** to confirm. (The time digits will blink.)
4. **Turn the Adjust knob** to set the cooking time.
5. **Press the Start button.**

Use the low Wire rack to put food on to allow the air to circulate properly around the food.

During the cooking process, the cooking time can be adjusted by turning the adjust knob and the temperature and microwave power by pressing the adjust knob once or twice and then turning it. The new temperature and power settings will be valid after the microwave power setting has been confirmed by pressing the adjust knob or when 3 seconds has elapsed without movement of the adjust knob. Once the temperature and microwave power digits are lit continously the new settings are valid.

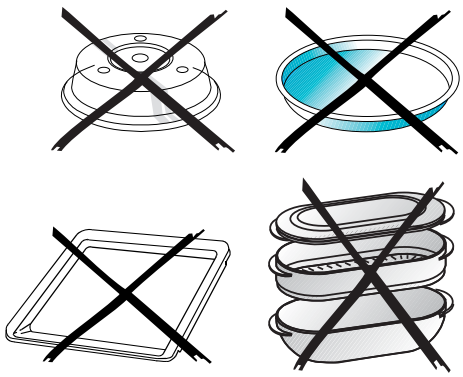
The Max. possible microwave power level when using the Forced air Combi is limited to a factory-pre-set level.

Note: Pressing the Forced Air Combi button twice in the beginning, Quick heat function will be entered, then if you press the Forced Air Combi button again, Forced Air Combi function will be entered again, these two functions will be alternately changed by pressing the Forced Air Combi button. Detailed description of Quick heat function is given in the Quick Heat section.

***Ensure that the utensils** used are microwave safe and ovenproof when you use this function.*

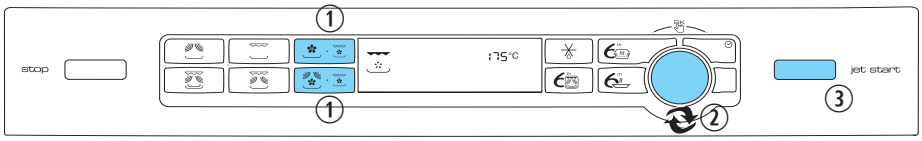
CHOOSING POWER LEVEL

FORCED AIR COMBI	
Power	Suggested use:
350 W	**Cooking** Poultry, Jacket potatoes, Lasagne & Fish
160 W	**Cooking** Roast meat & Fruit cakes
90 W	**Cooking** Cakes & Pastry



QUICK HEAT

Use this function to preheat the empty oven.
Do not place food before or during preheating in the oven. It may be burned from the intense heat.
Preheating is always done with the oven empty.



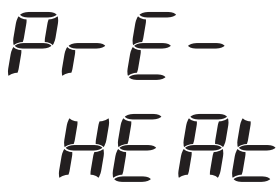
1. **Press the Forced Air or Forced Air Combi button twice.** (The temperature digits will blink.)
2. **Turn the Adjust knob** to set the preferred temperature.
3. **Press the Start button.**

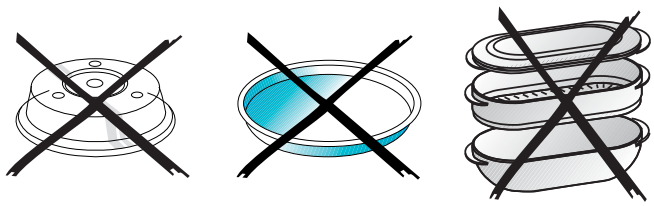
Once the heating process has been started the temperature can easily be adjusted by turning the adjust knob.

During the heating process, symbols in the display are animated, PRE- HEAT is displayed and the current temperature is displayed with flickering digits until the set temperature is reached.

When the set temperature is reached, the oven automatically switches to the Forced Air function or Forced Air Combi function depending on what button was used to enter quick heat function. It keeps the End state for 10 minutes before switching off. During this time, it is waiting for you to insert food, set the desired cooking time and press the START button to begin cooking.

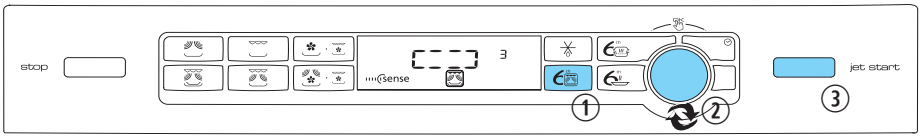
Note: Quick heat function will be entered only by pressing the Forced Air button or Forced Air Combi button twice, then if you press the Forced Air or Forced Air Combi button one more time, Forced Air or Forced Air Combi function will be entered again and so on.





6TH SENSE CRISP

USE THIS FUNCTION TO quickly reheat your food from frozen to serving temperature. This function is used only for frozen ready-made food.

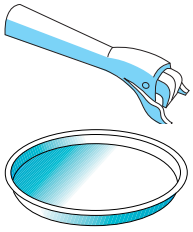


1. **PRESS THE 6TH SENSE CRISP BUTTON.**
2. **TURN THE ADJUST KNOB** to select the food class.
3. **PRESS THE START BUTTON.**

THE PROGRAM SHOULD NOT BE interrupted as long as " [- - -] " is displayed.

THE PROGRAM CAN BE interrupted when the time is displayed.

USE OVEN MITTENS
*or the **special Crisp handle** supplied when removing the hot Crisp-plate.*

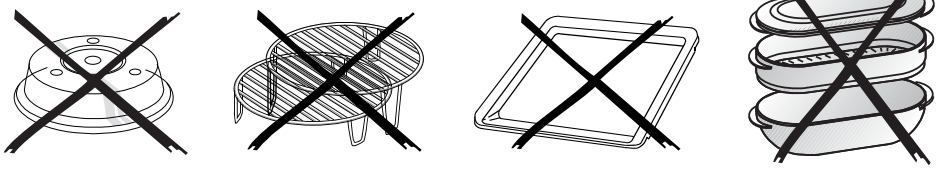


ONLY USE the supplied Crisp plate with this function. Other available Crisp plates on the market will not give the correct result when using this function.

***DO NOT PLACE** any containers or wrappings on the Crisp plate!*

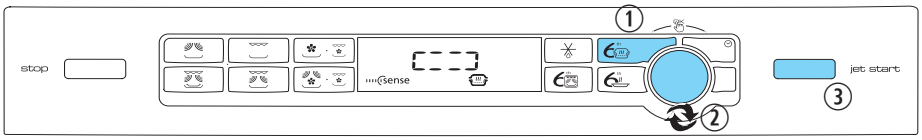
***ONLY THE FOOD IS TO** be placed on the Crisp plate.*

FOOD CLASS		AMOUNT	HINTS
1	**FRENCH FRIES**	**250G - 600G**	Spread out the fries in an even layer on the crisp plate. Sprinkle with salt if crispier fries are desired. The fries can be stirred when the time is displayed.
2	**PIZZA, THIN CRUST**	**250G - 500G**	For pizzas with thin crust.
3	**PAN PIZZA**	**300G - 800G**	For pizzas with thick crust.
4	**QUICHE**	**400G - 800G**	Place the quiche directly on the crisp plate.
5	**CHICKEN WINGS**	**250G - 600G**	Spread out the chicken wings in an even layer on the crisp plate.
FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for the manual Crisp function.			



6TH SENSE STEAM

USE THIS FUNCTION FOR such food as vegetables, fish, rice and pasta.
THIS FUNCTION WORKS IN 2 STEPS.
* **THE FIRST STEP** quickly brings the food to boiling temperature.
* **THE SECOND STEP** automatically adjusts to simmering temperature in order to avoid over boiling.



1. **PRESS THE 6TH SENSE STEAM BUTTON.**
2. **TURN THE ADJUST KNOB TO** set the cooking time. (If time is not set, the program will only run to boiling point before switching off).
3. **PRESS THE START BUTTON.**

ALWAYS COVER THE FOOD WITH A LID. Ensure that the vessel and lid are microwave proof before using them. If you don't have a lid available to your chosen vessel, you may use a plate instead. It should be placed with the underside facing the inside of the vessel.

DO NOT use plastic or aluminum wrappings when covering the food.

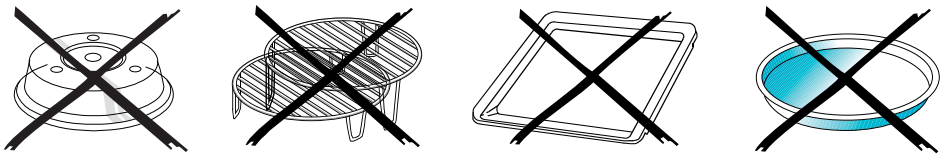
VESSELS USED should not be more than half filled. If you intend to boil large amounts, you should choose a larger vessel in order to ensure that it's not filled to more than half of its size. This is to avoid over boiling.

COOKING VEGETABLES
Place the vegetables into the strainer. Pour 50-100 ml water into the bottom part. Cover with the lid and set the time.
Soft vegetables such as broccoli and leek require 2-3 minutes cooking time.
Harder vegetables such as carrots and potatoes require 4-5 minutes cooking time.

COOKING RICE
Use the recommendations on the package regarding the cooking time, the amount of water & rice. Place the ingredients in the bottom part, cover with the lid and set the time.

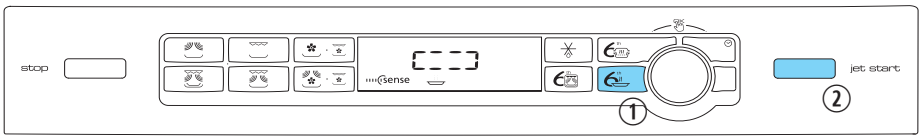
***THE STEAMER** is designed to be used with microwaves only!*
***NEVER USE IT** with any other function at all.*

***USING THE STEAMER** in any other function may cause damage.*
***ALWAYS ENSURE THAT** the turntable is able to turn freely before starting the oven.*
***ALWAYS PLACE** the steamer on the Glass Turntable.*



6TH SENSE REHEAT

Use this function when reheating ready-made food either frozen, chilled or room tempered. Place food onto a microwave safe and heatproof dinner plate or dish.



1. **Press the 6TH SENSE REHEAT button.**
2. **Press the Start button.**

The program should not be interrupted as long as " [- - -] " is displayed.

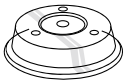
The program can be interrupted when the time is displayed.

When you are saving a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the plate and the thinner or less dense food in the middle.

Place thin slices of meat on top of each other or interlace them.
Thicker slices such as meat loaf and sausages have to be placed close to each other.

Standing time
1-2 minutes standing time always improves the result, especially for frozen food.

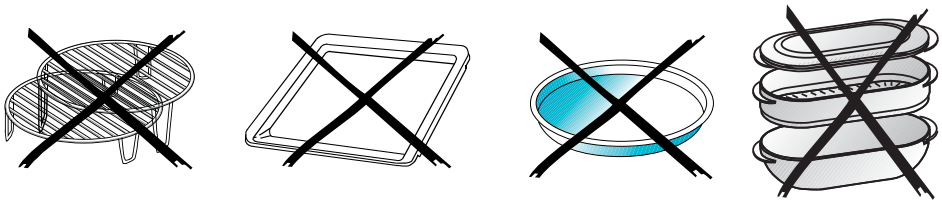
Always use the supplied cover with this function except when reheating chilled soups in which case the cover is not needed! If the food is packaged in such way that it isn't possible to use the cover, the package should be cut with 2-3 score to allow for excess pressure to escape during reheating.



Releasing pressure
Plastic foil should be scored or pricked with a fork, to relieve the pressure and to prevent bursting, as steam builds-up during cooking.

The net weight shall be kept within 250 - 600 g when using this function. If not you should consider using the manual function to obtain the best result.

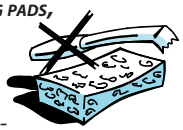
Ensure the oven is at room temperature before using this function in order to obtain the best result.



MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.



Do not use metal scouring pads, abrasive cleansers, *steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a cloth with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.* ***Do not spray*** *directly on the oven.*

At regular intervals, especially if spill overs have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turntable in place.

Do not *operate the microwave oven when the turntable has been removed for cleaning.*

Use a soft and damp cloth with mild detergent to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease *or food particles to build up around the door.*

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

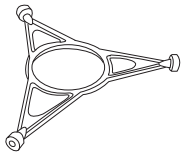
Do not use steam cleaning appliances *when cleaning your microwave oven.*

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with a soft and damp cloth with mild detergent.

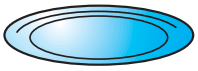
If the Grill is not used regularly, it should be run for 10 minutes a month to burn off any splashes, in order to reduce the risk of fire.

DISHWASHER SAFE:

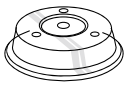
Turntable support.



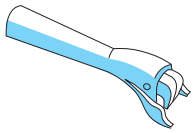
Glass turntable



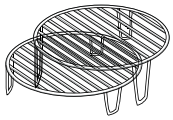
Cover



Crisp handle



Wire rack

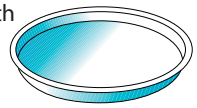


Baking plate

Steamer

CAREFUL CLEANING:

The Crisp-plate should be cleaned in mild, detergent water. Heavily soiled areas can be cleaned with a scouring cloth and a mild cleanser.



Always let the crisp-plate cool off before cleaning.

Do not *immerse or rinse with water while the crisp-plate is hot. Quick cooling may damage it.*

Do not use steel-wool pads. *This will scratch the surface.*

TROUBLE SHOOTING GUIDE

If the oven does not work, do not make a service call until you have made the following checks:

- The Turntable and turntable support is in place.
- The Plug is properly inserted in the wall socket.
- The Door is properly closed.
- Check your Fuses and ensure that there is power available.
- Check that the oven has ample ventilation.
- Wait for 10 minutes, then try to operate the oven once more.
- Open and then close the door before you try again.
- During the operation of some functions, a symbol " [- - -] " may be displayed. This is normal and indicates that the oven performs some calculations in order to reach a good end result.

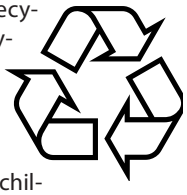
This is to avoid unnecessary calls for which you will be charged.
When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

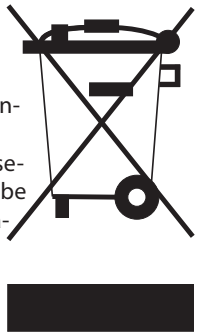
Service only to be carried out by a trained service technician. *It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.*
Do not remove any cover.

ENVIRONMENTAL HINTS

The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.
Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

SPECIAL NOTE

To protect the oven and display from overheating, the temperature in the door is monitored. Therefore the oven may carry out a cooling procedure if overheating is at risk. The fan, turntable and light operate. This is normal. After this procedure the oven switches off automatically. The cooling procedure can be interrupted without any harm to the oven by opening the door.

In accordance with IEC 60705.

The International Electrotechnical Commission has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	1000 g	11 min	750 W	Pyrex 3.227
12.3.2	475 g	5 min	750 W	Pyrex 3.827
12.3.3	900 g	15 min	750 W	Pyrex 3.838
12.3.4	1100 g	28 - 30 min	Forced Air 200°C + 350 W	Pyrex 3.827
12.3.5	700 g	25 min	Forced Air 200°C + 90 W	Pyrex 3.827
12.3.6	1000 g	30 - 32 min	Forced Air 225°C + 350 W	Pyrex 3.827
13.3	500 g	2 min 12 sec	Jet defrost	

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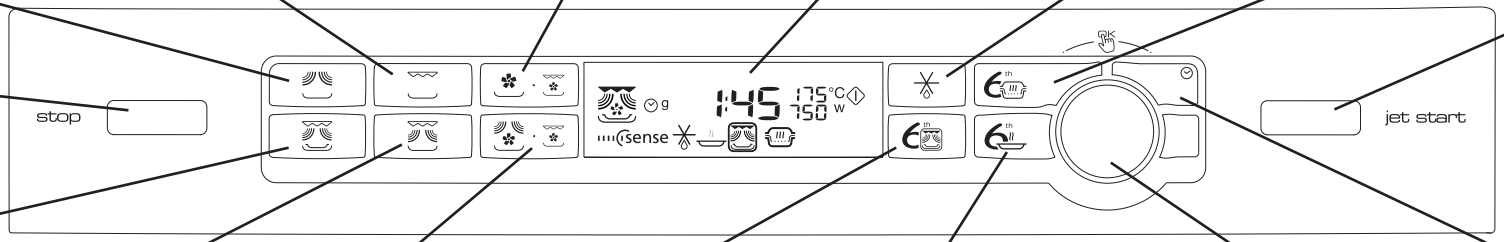
CONTROL PANEL



Microwave button
Use to select Microwave function.

Grill button
Use to select Grill function.

Forced Air / Quick heat button
Use to select Forced Air or Quick Heat function.

Digital display
The display includes a 24-hour clock and indicator symbols.

Jet Defrost button
Use to select Jet Defrost function.

6th Sense Steam button
Use to select 6th Sense Steam function.

Jet Start button
Use to start the cooking process or invoke the Jet Start function.

Stop button
Press to stop or reset any of the oven functions.

Crisp button
Use to select Crisp function.

Grill Combi button
Use to select Grill Combi function.

Forced Air Combi / Quick heat button
Use to select Forced Air Combi or Quick Heat function.

6th Sense Crisp button
Use to select 6th Sense Crisp function.

6th Sense Reheat button
Use to select 6th Sense Reheat function.

Adjust knob and Confirm button
Turn to select:
Microwave power level
Cooking time
Weight
Temperature
Food class
and Press to confirm.

Clock button
Press to select:
Clock Setting
Kitchen Timer

TO PAUSE OR STOP COOKING

To pause cooking:
The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.

To continue cooking:
Close the door and press the Start button *ONCE*.
The cooking is resumed from where it was paused.
Pressing the Start button *TWICE* will increase the time by 30 seconds.

If you don't want to continue cooking:
Remove the food, close the door and press the STOP button.

BUZZER

A beep will signal once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.
This feature can be switched on or off by keeping the Stop button pressed for 3 seconds until a beep is heard.
Note: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.

KITCHEN TIMER

Use this function when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.

1. **Press the Clock button.**
2. **Turn the Adjust knob** to set the time to measure.
3. **Press the Start button.**

JET START

This function is used for quick reheating of food with a high water content such as clear soups, coffee or tea.
Press Jet Start to automatically starts with maximum microwave power level and the cooking time set to 30 seconds. *Each additional press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.

CHOOSING MICROWAVE POWER

MICROWAVES ONLY	
Power	Suggested use:
JET	**Reheating** of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	**Cooking** of fish, meat, vegetables etc.
650 W	**Cooking** dishes, not possible to stir.
500 W	**More** careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	**Simmering** stews, melting butter.
160 W	**Defrosting.**
90 W	**Softening** butter, cheeses and ice cream.

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JET DEFROST

Use this function for defrosting ONLY.
Jet Defrost can only be used for very fast defrosting of frozen food belonging to the categories listed here. Use manual defrost for other food or weights not listed.

PLEASE NOTICE

To achieve perfect results it is NECESSARY to:

- Input, with the max. possible precision, the WEIGHT of the food selected.
- Turn the food when the oven prompts you to do so.

FOOD CLASS		AMOUNT
1	**Meat**	**100g - 2Kg**
2	**Poultry**	**100g - 3Kg**
3	**Fish**	**100g - 2Kg**
4	**Vegetables**	**100g - 2Kg**
5	**Bread**	**100g - 2Kg**

GRILL

Use this function when cooking:

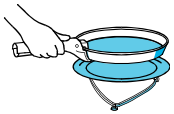
- Cheese toast & Hot sandwich
- Sausages
- Grill spit
- Pommes Duchesse
- Gratinated fruit

GRILL COMBI

CHOOSING POWER LEVEL	
Power	Suggested use:
650 W	**Cooking** Vegetables & Gratins
350 - 500 W	**Cooking** Poultry & Lasagne
160 - 350 W	**Cooking** Fish & frozen gratins
160 W	**Cooking** Meat
90 W	**Gratinating** Fruit
0 W	**Browning** only during cooking

CRISP

Use this function to reheat and cook pizzas and other dough based food. It is also good for frying bacon and eggs, sausages, hamburgers etc.
Use oven mittens or **the special Crisp handle** supplied when removing the hot Crisp-plate.



FORCED AIR

Use this function when cooking:

- Meringues
- Pastry
- Cakes
- Soufflés
- Poultry
- Roast meats

FORCED AIR COMBI

Use this function to cook roast meats, poultry, jacket potatoes, frozen convenience foods, cakes, pastry, fish and puddings.

CHOOSING POWER LEVEL	
Power	Suggested use:
350 W	**Cooking** Poultry, Jacket potatoes, Lasagne & Fish
160 W	**Cooking** Roast meat & Fruit cakes
90 W	**Cooking** Cakes & Pastry

QUICK HEAT

Use this function to preheat the empty oven.
Do not place food before or during preheating in the oven. It may be burned from the intense heat.
Preheating is always done with the oven empty.

6TH SENSE CRISP

Use this function to quickly reheat your food from frozen to serving temperature. This function is used only for frozen ready-made food.

FOOD CLASS		AMOUNT
1	**French fries**	**250g - 600g**
2	**Pizza, thin crust**	**250g - 500g**
3	**Pan Pizza**	**300g - 800g**
4	**Quiche**	**400g - 800g**
5	**Chicken wings**	**250g - 600g**

For food not listed in this table and if the weight is lesser or greater than recommended weight, you should follow the procedure for the manual Crisp function.

6TH SENSE STEAM

Use this function for such food as vegetables, fish, rice and pasta. This function is intended to be used with the supplied steamer. If you use anything else but the steamer then the guides below apply.

Always cover the food with a lid. Ensure that the vessel and lid are microwave proof before using them. If you don't have a lid available to your chosen vessel, you may use a plate instead. It should be placed with the underside facing the inside of the vessel.

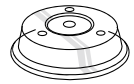
Do not use plastic or aluminum wrappings when covering the food.

6TH SENSE REHEAT

Use this function when reheating ready-made food either frozen, chilled or room tempered.

The net weight shall be kept within 250 - 600 g when using this function.

Always use the supplied cover with this function except when reheating chilled soups in which case the cover is not needed! If the food is packaged in such way that it isn't possible to use the cover, the package should be cut with 2-3 score to allow for excess pressure to escape during reheating.



TECHNICAL SPECIFICATION

Supply Voltage	230 V/50 Hz
Rated Power Input	2200 W
Fuse	10 A (UK 13 A)
MW output power	1000 W
Grill	1200 W
Forced air	1500 W
Outer dimensions (HxWxD)	377 x 487 x 538
Inner dimensions (HxWxD)	210 x 395 x 370

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